DEPARTMENT OF PUBLIC HEALTH

OUNTY SAN BERNARDINO

COUNTY OF SAN BERNARDINO

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Public Health Proclaims September National Food Safety Education Month

"Don't Compromise - Clean and Sanitize"

San Bernardino County Public Health proclaimed September as National Food Safety Education Month today and announced it will partner with the National Restaurant Association Educational Foundation (NRAEF) and participate in the September 2006 National Food Safety Education Month [®] to showcase its commitment to food safety education and training. This year's theme, "Don't Compromise – Clean and Sanitize" focuses on the important procedures necessary for proper hand washing.

This annual food safety campaign strives to build public awareness of the restaurant and foodservice industry's commitment to serving safe food and heighten awareness about the importance of food safety education.

In celebration of NFSEM, San Bernardino County Environmental Health Services (EHS) is proud to announce a new method to provide food safety training for all industry employees.

Beginning in November, the class will be offered online and on DVD. Restaurant managers and other food facility managers will be handed a DVD during their routine restaurant inspection. Employees can view the class, fill out the worksheet, study and go to a local EHS office to take their test. At the same time, anyone can view the course online, fill out the accompanying worksheet and come in to a local EHS office to take the test. On-site testing will be offered in outlying areas or restaurants with special requests.

"We are tremendously excited about launching this new class," said Dan Avera, Chief of Environmental Health Services. "Americans are aware of food safety now more than ever before and we have the opportunity to provide the foodservice industry an additional means to educate employees on proper food safety procedures." He added that classes will continue to be offered through the local community colleges.

Testing times and dates will vary with each office and will on the web site at www.sbcounty.gov/dehs.

Managers will also be given maps with testing times for each office.

Board of Supervisors